SIEMENS

Making cooking as much fun as eating

Please read this instruction manual. This will ensure that you make use of all the technical benefits the cooker has to offer.

It will provide you with important safety information. You will then be familiarised with the individual components of your new cooker. And we will show you how to configure the settings step by step. It is quite simple.

The tables list the settings and shelf positions for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!

Instructions for use

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⚠Safety information

Read this instruction manual carefully. Please keep the instruction and installation manuals in a safe place. Please pass on these manuals to the new owner if you sell the appliance.

Before installation

Transport damage

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Electrical connection

Only allow a licensed professional to connect the appliance. Damage caused by incorrect connection is not covered under warranty.

Information for your safety

This appliance is intended for domestic use only. This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision,

- if they are physically or mentally incapable of doing so or
- if they lack the knowledge and experience.

Never let children play with the appliance.

Hot cooking compartment

There is a risk of burns.
Never touch the interior surfaces of the cooking compartment or the heating elements. Open the appliance door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance.

There is a risk of fire.
Never store combustible items in the cooking compartment.
Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance by the fuse in the fuse box.

There is a risk of short-circuiting.
Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt.

There is a risk of scalding
Never pour water into the hot cooking compartment. This will cause hot steam.

There is a risk of burns.
Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

Hot accessories and ovenware

There is a risk of burns.
Never remove ovenware and accessories from the cooking compartment without an oven cloth or oven gloves.

Incorrect repairs

There is a risk of electric shock.
Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.
If the appliance is defective, pull out the mains plug or switch off the appliance by the fuse in the fuse box. Call the after-sales service.

Causes of damage

Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor

Do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C is set.
This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.

Water in the hot cooking compartment

Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage to the enamel.

Moist food

Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel.

Fruit juice

When baking very moist fruit flan, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed.
If possible, use the deeper universal pan.

Cooling with the oven door open

Only leave the cooking compartment to cool with the door closed. Even if you only leave the oven door open slightly, the fronts of adjacent units may become damaged over time.

Very dirty oven seal

If the oven seal is very dirty, the oven door will no longer close properly when the oven is in use. The fronts of adjacent units could be damaged. Always keep the oven seal clean.

Oven door as a seat or storage space

Do not stand or sit on the open oven door. Do not place ovenware or accessories on the oven door.

Transporting the appliance

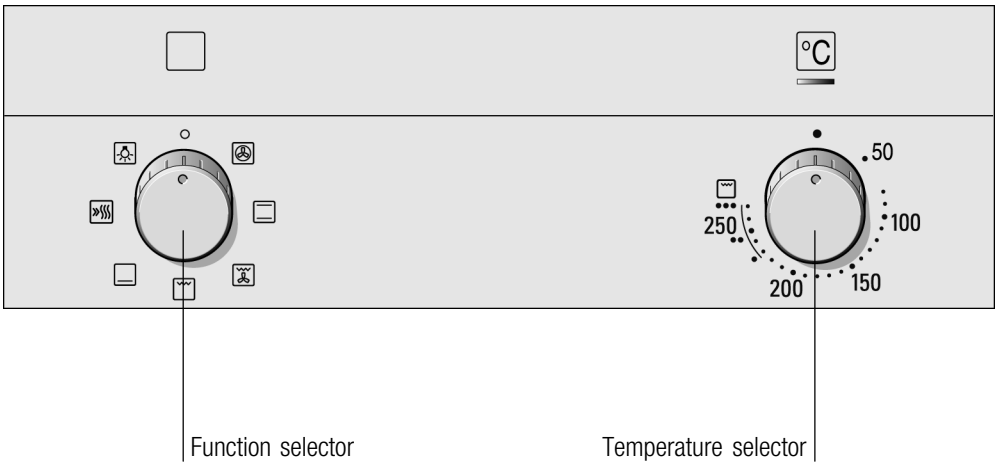
Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

Your new oven

Here you can familiarise yourself with your new oven. The control panel and the individual controls are explained here. You will find information about the cooking compartment and the accessories.

Control panel

Here is an overview of the control panel. Discrepancies in the data are possible, depending on the appliance model.



Function selector

Use the function selector to set the type of heating.

Setting		Use
o	Off position	The oven is switched off.
	3D hot air*	For cakes and pastries on one to three levels. The fan distributes the heat of the ring heating element in the rear wall evenly throughout the cooking compartment.

Setting		Use
	Top/bottom heating	For cakes, bakes and lean joints of meat, e.g. beef or game, on one level. The heat is emitted evenly from the top and bottom.
	Hot air grilling	For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
	Grill, large area	For grilling steaks, sausages, toast and pieces of fish. The entire area under the grill element becomes hot.
	Bottom heating	For preserving, browning and final baking stage. The heat is emitted from below.
	Rapid heating	For rapid preheating of the oven without accessories.
	Oven light	Switches on the oven light.

* The type of heating with which the energy efficiency class was determined in accordance with EN50304.

When you make settings, the oven light in the cooking compartment switches on.

Temperature selector

Set the temperature or grill setting using the temperature selector.

Setting		Meaning
●	Off position	The oven does not heat up.
50-270	Temperature range	The temperature in the cooking compartment in ºC.
•, ••, •••	Grill settings	The grill settings for the grill, large area . • = level 1, low •• = level 2, medium ••• = level 3, high

When the oven is heating, the indicator lamp above the temperature selector lights up. It goes out during heating pauses.

Cooking compartment

The oven light is located in the cooking compartment. A cooling fan protects the oven from overheating.

Oven light

During operation, the oven light in the cooking compartment is on. The setting on the function selector can be used to switch on the light without heating the oven.

Cooling fan

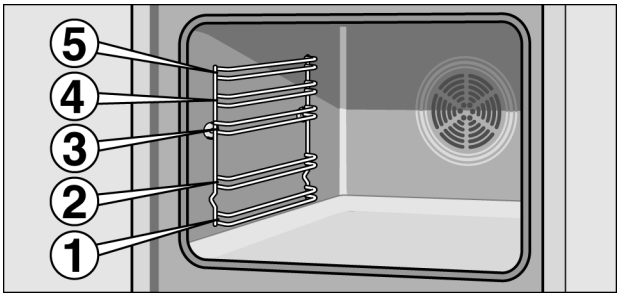
The cooling fan switches on and off as required. The hot air escapes above the door. Caution. Do not cover the ventilation slots. Otherwise the oven will overheat.

So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

Accessories

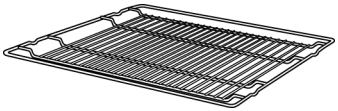
The accessories can be inserted into the oven at 5 different levels.

You can pull out the accessories two thirds of the way without them tipping. This allows meals to be removed easily.



The accessories can become deformed when they become hot. As soon as they have cooled down, the deformation disappears with no effect on the function.

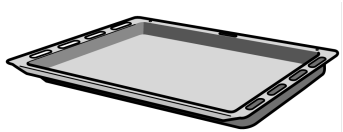
You can buy accessories from the after-sales service, from specialist retailers or online. Please specify the HZ number.



Wire shelf

For ovenware, cake tins, roasts, grilling and frozen meals.

Insert the wire grill with the curved bars facing downwards ⌣.



Universal pan

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.

Slide the universal pan into the oven with the tapered edge facing the oven door.

Special accessories

You can purchase special accessories from the after-sales service or specialist shops.
You will find a comprehensive range of products for your oven in our brochures and on the Internet.
The availability of special accessories and whether it is possible to order them online may vary depending on your country. Please see the sales brochures for more details.

Wire shelf HZ 334000	For ovenware, cake tins, roasts, grilling and frozen meals.
Universal pan HZ 332000	For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.
Enamel baking tray HZ 331000	For cakes and biscuits.
Insert shelf HZ 324000	For roasting. Always place the shelf in the universal pan. This ensures that dripping fat and meat juices are collected.
Grill tray HZ 325000	Use for grilling in place of the wire shelf or as a splatter guard, so that the oven does not become very dirty Only use the grill tray in the universal pan. Grilling on the grill tray: Only use in the shelf positions 1, 2 and 3. The grill tray as a splash guard: Insert the universal pan with grill tray under the wire shelf.
Glass pan HZ 336000	A deep baking tray made of glass. Can also be used as a serving dish.
Enamel baking tray with non-stick coating HZ 331010	Cakes and biscuits can be removed more easily from the baking tray. Push the baking tray into the oven with the sloping edge facing towards the oven door.

Universal pan with non-stick coating HZ 332010	Cakes and biscuits can be removed more easily from the baking tray. Push the baking tray into the oven with the sloping edge facing towards the oven door.
Pizza tray HZ 317000	Ideal for pizza, frozen foods or large round cakes. You can use the pizza tray instead of the universal pan. Place the baking tray on the grid and proceed according to the details in the tables.
Bakestone HZ 327000	The bakestone is wonderful for preparing home-made bread, bread rolls and pizzas which need to have a crispy base. The bakestone must always be preheated to the recommended temperature.
Profi extra-deep pan with insert grid HZ 333000	Particularly suitable for preparing large quantities of food.
Lid for the Profi extra-deep pan HZ 333001	The lid converts the Profi extra-deep pan into the Profi roasting dish.
Glass roasting dish HZ 915001	The glass roasting dish is suitable for pot roasts and bakes that are cooked in the oven. It is especially suitable for the automatic roasting function.
Metal roasting dish HZ 26000	The roasting dish is intended for use on the extended cooking zone of the ceramic hob. It is suitable for the sensor cooking system as well as for the automatic roasting function. The roasting dish is enamel on the outside with a non-stick coating on the inside.
Universal roasting dish HZ 390800	For particularly large or numerous portions. The roasting dish has a granite enamel exterior and an ovenproof glass lid. The glass lid can be used as a gratin dish.
2-fold telescopic shelves HZ 338250	The pull-out rails at levels 2 and 3 allow you to pull accessories out further without them tipping.
3-fold telescopic shelves HZ 338352	The pull-out rails at levels 1, 2 and 3 allow you to pull accessories out further without them tipping.
3-fold fully telescopic shelves HZ 338356	The pull-out rails at levels 1, 2 and 3 allow you to pull accessories out fully without them tipping.

After-sales service products

You can obtain suitable care and cleaning agents and other accessories for your domestic appliances from the after-sales service, specialist retailers or (in some countries) online via the e-Shop. Please specify the relevant product number.

Cleaning cloths for stainless-steel surfaces product no. 311134	Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces.
Oven and grill cleaning gel product no. 463582	For cleaning the cooking compartment. The gel is odourless.
Microfibre cloth with honeycomb structure product no. 460770	Especially suitable for cleaning delicate surfaces, such as glass, glass ceramic, stainless steel or aluminium. The microfibre cloth removes liquid and grease deposits in one go.
Door lock product no. 612594	To prevent children from opening the oven door. Depending on the design of the appliance door, the lock will be screwed on differently. Observe the information on the supplement sheet that comes with the door lock.

Before using the oven for the first time

In this section, you can find out what you must do before using your oven to prepare food for the first time.
First read the section on *Safety information*.

Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. An ideal method for this purpose is to switch the top/bottom heating ⊟ to 240 °C for one hour.
Ensure that no packaging has been left in the cooking compartment.

1. Use the function selector to select top/bottom heating ⊟.
2. Use the temperature selector to select 240 °C.

After an hour, switch off the oven. To do so, turn the function selector to the zero setting.

Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

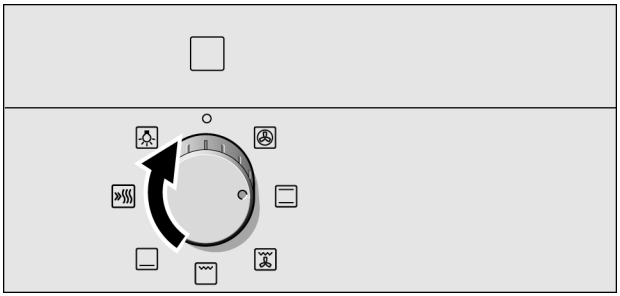
Setting the oven

There are various ways in which you can set your oven. Here we will explain how you can select the desired type of heating and temperature or grill setting.

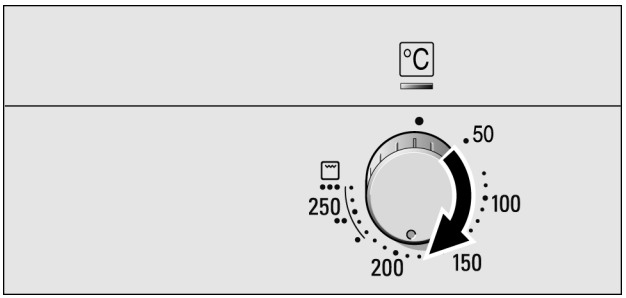
Type of heating and temperature

Example in fig.: Top/bottom heating at 190 °C.

1. Use the function selector to set the type of heating.



2. Use the temperature selector to set the temperature or grill setting.



The oven begins to heat up.

Switching off the oven

Turn the function selector to the zero setting.

Changing the settings

The type of heating and temperature or grill setting can be changed at any time with their respective selectors.

Rapid heating

With rapid heating, your oven reaches the temperature selected particularly quickly.

Use rapid heating when temperatures above 100 °C are selected.

To ensure an even cooking result, do not place your dish in the cooking compartment until rapid heating is complete.

1. Set the function selector to ⧈.
2. Set the temperature using the temperature selector.

The oven will start heating after a few seconds. The indicator light above the temperature selector lights up.

The rapid heating process is complete

The indicator light above the temperature selector goes out. Place your dish in the oven and select the desired type of heating.

Cancelling rapid heating

Turn the function selector to the zero setting. The oven is switched off.

Care and cleaning

With good care and cleaning, your oven will remain clean and fully-functioning for a long time to come. Here we will explain how to maintain and clean your oven correctly.

Notes

Slight differences in the colours on the front of the oven are caused by the use of different materials, such as glass, plastic and metal.

Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.

Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect their function.
The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

Cleaning agents

Damage to various surfaces caused by using the wrong cleaning agent can be avoided by observing the information in the table below.
Do not use

- sharp or abrasive cleaning agents,
- hard scouring pads or sponges,
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

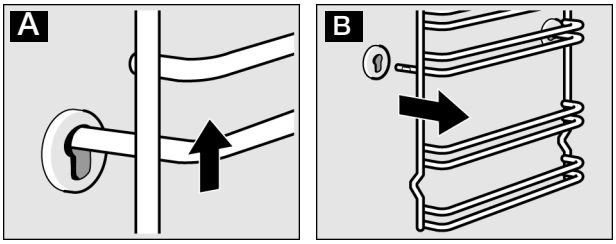
Area	Cleaning agents
Oven front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth.
Stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, fat, starch and egg white immediately. Corrosion can form under such flecks. Special stainless steel cleaning agents suitable for warm surfaces are available from our after-sales service or from specialist retailers. Apply a thin layer of the cleaning agent with a soft cloth.
Glass	Glass cleaner: Wipe with a soft cloth. Do not use a glass scraper.
Door panels	Glass cleaner: Clean with a soft cloth. Do not use a glass scraper.
Cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth. If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold.
Glass cover for the oven light	Hot soapy water: Clean with a dish cloth.
Seal Do not remove.	Hot soapy water: Clean with a dish cloth. Do not scour.
Shelves	Hot soapy water: Soak and clean with a dish cloth or brush.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush.

Detaching and refitting the rails

The rails can be removed for cleaning. The oven must have cooled down.

Detaching the rails

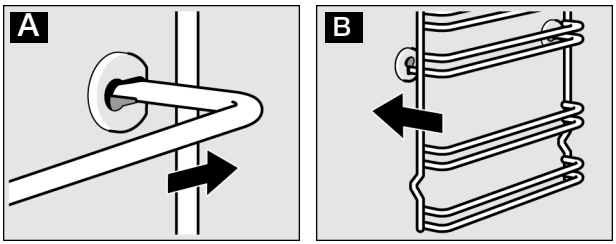
1. Lift the front of the rails upwards
2. and detach. (Fig. A)
3. Then pull the rails forward and take them out. (Fig. B)



Clean the rails with cleaning agent and a sponge. For stubborn deposits of dirt, use a brush.

Refitting the rails

1. First insert the rails into the rear socket and push them back slightly (Fig. A)
2. and then hook them into the front socket. (Fig. B)

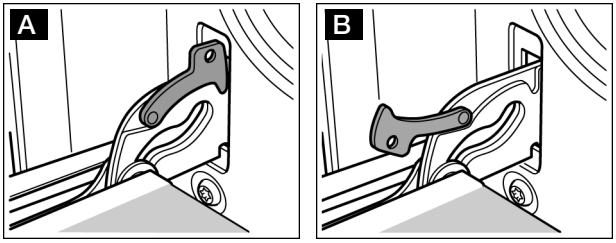


The rails fit both the left and right sides. The kinked section must always be at the bottom.

Detaching and attaching the oven door

For cleaning purposes and to remove the door panels, you can detach the oven door.

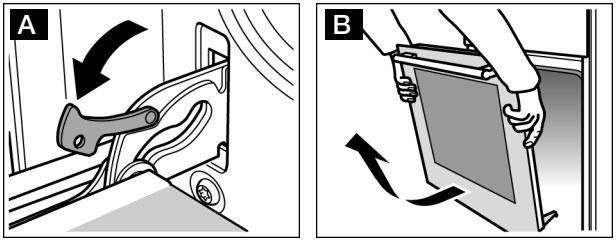
The oven door hinges each have a locking lever. When the locking levers are closed (Fig. A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked. They cannot snap shut.



⚠ There is a risk of injury. Whenever the hinges are not locked, they snap shut with great force.
Ensure that the locking levers are always fully closed or, when detaching the oven door, fully open.

Detaching the door

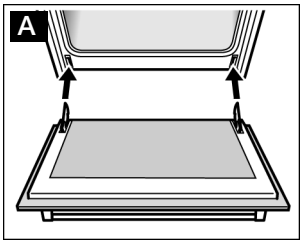
1. Open the oven door fully.
2. Open the locking levers on the left and right-hand sides (Fig. A).
3. Close the oven door up to the limit stop (Fig. B). Grip the door on the left and right-hand sides with both hands. Close the door a little more and pull it out.

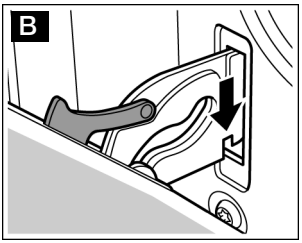


Attaching the door

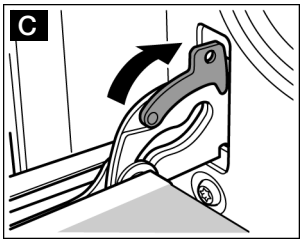
Reattach the oven door in the reverse sequence to removal.

1. When attaching the oven door, ensure that both hinges are inserted straight into the opening (Fig. A).
2. The notch on the hinge must engage on both sides (Fig. B).





3. Close both locking levers again (Fig. C). Close the oven door.

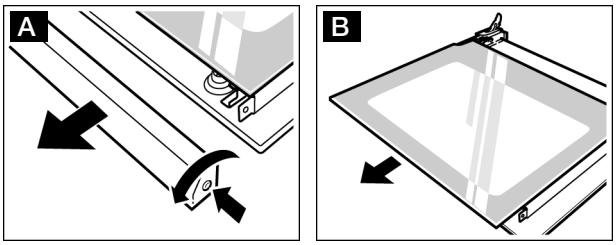


⚠ There is a risk of injury. If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge.
Call the after-sales service.

Removing and installing the door panels

To facilitate cleaning, you can remove the glass panels from the oven door.

1. Detach the oven door and lay on a cloth with the handle facing down.
2. Unscrew the cover on top of the oven door. To do this, undo the right and left-hand screws. (Fig. A)
3. Lift the panel and pull out. (Fig. B)



Clean the panels with glass cleaner and a soft cloth.

Do not use sharp or abrasive materials or a glass scraper. The glass could be damaged.

4. Insert the panel diagonally towards the back. The smooth surface must face outwards.
5. Replace the cover and screw in place.
6. Attach the oven door.

Do not use the oven again until the panels have been correctly fitted.

Troubleshooting

Malfunctions often have simple explanations. Before you call the after-sales service, please try to rectify the fault yourself using the table.

Malfunction table

If a dish doesn't turn out as well as you had hoped, have a look in the *Tested for you in our cooking studio* section. There you will find many tips and information about cooking.

Problem	Possible cause	Remedy/information
The oven does not work.	Blown fuse.	Look in the fuse box and check that the fuse is in working order.
	Power cut.	Check whether the kitchen light or other kitchen appliances are working.
The oven does not heat up.	There is dust on the contacts.	Turn the control knobs backwards and forwards several times.

⚠ There is a risk of electric shock.
Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.

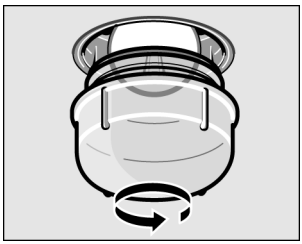
Replacing the bulb in the oven ceiling light

If the bulb in the oven light fails, it must be replaced. 40 watt heat-resistant spare bulbs can be obtained from our after-sales service or your local specialist. Only use these bulbs.

⚠ 1. There is a risk of electric shock.
Switch off the circuit breaker in the fuse box.

2. Place a tea towel in the cold oven to prevent damage.

3. Unscrew the glass cover by turning it anti-clockwise.



4. Replace the bulb with one of the same type.

5. Screw on the glass cover again.

6. Remove the tea towel and switch on the fuse.

Glass cover

You must replace a damaged glass cover.
Suitable glass covers may be obtained from the after-sales service. Please specify the E number and FD number of your appliance.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service point in the phone book. The listed after-sales service centres will also be pleased to give you the details of an after-sales service point near you.

E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service.
The rating plate containing these numbers is found on the right, on the side of the oven door.
You can make a note of the number of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

E no.	FD no.

After-sales service ☎

Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

Saving energy

Only preheat the oven if this is specified in the recipe or in the operating instruction tables.

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.

Open the oven door as little as possible while you are cooking, baking or roasting.

It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.

For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment - WEEE.
The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Tested for you in our cooking studio

Here you will find a selection of dishes and the ideal settings for them. We will show you which type of heating and which temperature are ideal for your dish. You can find information about suitable accessories and the height at which they should be inserted. There are also tips about cookware and preparation methods.

Notes

The values in the table always apply to dishes placed in a cold and empty cooking compartment. Only preheat the appliance if the table specifies that you should do so.
Before using the appliance, remove all accessories from the cooking compartment that you will not be using.

Do not line the accessory with greaseproof paper until after it has been preheated.

The times specified in the tables are guidelines only. They will depend on the quality and consistency of the food.

Use the accessories supplied. Additional accessories may be obtained from specialist shops or from the after-sales service.

Always use oven gloves when taking hot accessories or ovenware out of the cooking compartment.

Cakes and pastries

Baking on one level

Cakes have the best chance of being a success if you bake them on one level with top/bottom heating ⊟.
If you bake with hot air 🌀:
Cakes in tins, shelf position 2
Cakes on trays, shelf position 3.

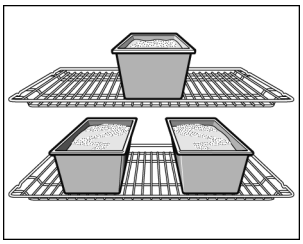
Baking on two or more levels

Baking on 2 levels:
Universal pan at shelf position 3
Baking tray at shelf position 1.

Baking on 3 levels:
Baking tray at shelf position 5
Universal pan at shelf position 3
Baking tray at shelf position 1.

The tables show numerous suggestions for well-known dishes.

If you are baking with 3 loaf tins at the same time, place these on the wire racks as indicated in the picture.



Baking tins

It is best to use dark-coloured metal baking tins. Baking times are increased when light-coloured baking tins made of thin metal or glass dishes are used, and cakes do not brown so evenly.
If you wish to use silicone backing tins, use the information and recipes provided by the manufacturer as a guide. Silicone backing tins are often smaller than normal tins. The amount of mixture and recipe instructions may differ.

Tables

The tables show the ideal type of heating for the various cakes and pastries.
The temperature and baking time depend on the amount and consistency of the mixture. This is why temperature ranges are given in the tables. You should try the lower temperature first, since a lower temperature allows more even browning. You can increase the temperature next time if necessary.

If you preheat the oven, shorten the baking time by 5 to 10 minutes.

More information can be found in the “Baking tips” section which follows the tables.

Cakes in tins	Ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge cake, simple	Ring/loaf tin	2		160-180	50-60
	3 loaf tins	3+1		140-160	60-80
Sponge cake, delicate	Ring/loaf tin	2		150-170	65-75
Sponge flan base	Flan tin	3		160-180	20-30
Delicate fruit flan, sponge	Springform/ ring cake tin	2		160-180	50-60
Sponge base, 2 eggs preheat	Flan tin	2		160-180	20-30
Sponge flan, 6 eggs preheat	Dark springform cake tin	2		160-180	40-50
Shortcrust pastry base with crust	Dark springform cake tin	1		170-190	25-35
Fruit tart or cheesecake on pastry base*	Dark springform cake tin	1		170-190	70-90
Swiss flan	Pizza tray	1		220-240	35-45
Ring cake	Ring cake tin	2		150-170	60-70
Pizza, thin base, light topping, preheat	Pizza tray	1		250-270	10-15

Cakes in tins	Ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Savoury cakes*	Dark springform cake tin	1		180-200	45-55

* Turn off the oven and allow the tart or cheesecake to cool for an additional 20 minutes with the oven door closed.

Cakes on trays	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge with dry topping	Universal pan	2		170-190	20-30
	Universal pan + baking tray	3+1		150-170	35-45
Sponge with moist topping (fruit)	Universal pan	2		180-200	25-35
	Universal pan + baking tray	3+1		140-160	40-50
Yeast dough with dry topping	Universal pan	3		170-180	25-35
	Universal pan + baking tray	3+1		150-170	35-45
Yeast dough with moist topping(fruit)	Universal pan	3		160-180	40-50
	Universal pan + baking tray	3+1		150-170	50-60
Shortcrust pastry with dry topping	Universal pan	2		170-190	20-30
Shortcrust pastry with moist topping (fruit)	Universal pan	2		170-190	60-70
Swiss flan	Universal pan	1		210-230	40-50
Swiss roll, preheat	Universal pan	2		170-190	15-20
Plaited loaf with 500 g flour	Universal pan	2		170-190	25-35
Stollen/fruit loaf with 500 g flour	Universal pan	3		160-180	60-70
Stollen with 1 kg flour	Universal pan	3		140-160	90-100
Strudel, sweet	Universal pan	2		190-210	55-65

Cakes on trays	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Pizza	Universal pan	2		210-230	25-35
	Universal pan + baking tray	3+1		180-200	40-50
Tarte flambée, preheat	Universal pan	2		250-270	10-15

Small baked products	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Biscuits	Universal pan	3		140-160	15-25
	Universal pan + baking tray	3+1		130-150	25-35
	Universal pan + 2 baking trays	1+3+5		130-150	30-40
Macaroons	Universal pan	2		100-120	30-40
	Universal pan + baking tray	3+1		100-120	35-45
	Universal pan + 2 baking trays	1+3+5		100-120	40-50
Meringue	Universal pan	3		80-100	100-150
Muffins	Wire rack with muffin tray	2		180-200	20-25
	2 wire racks with muffin trays	3+1		170-190	25-30
Choux pastry	Universal pan	2		210-230	30-40
Puff pastry	Universal pan	3		180-200	20-30
	Universal pan + baking tray	3+1		180-200	25-35
	Universal pan + 2 baking trays	1+3+5		170-190	35-45
Leavened cake	Universal pan	2		180-200	20-30
	Universal pan + baking tray	3+1		160-180	25-35

Bread and rolls

When baking bread, unless otherwise stated, preheat the oven.

Never pour water into the hot oven.

When baking on 2 levels at once, always insert the universal pan above the baking tray.

Bread and rolls	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Yeast bread with 1.2 kg flour	Universal pan	2		270 200	5 30-40
Sourdough bread with 1.2 kg flour	Universal pan	2		270 200	8 35-45
Flatbread	Universal pan	2		270	10-15
Bread rolls Do not preheat	Universal pan	3		200-220	20-30
Rolls made with yeast dough, sweet	Universal pan	3		180-200	15-20
	Universal pan + baking tray	3+1		160-180	20-30

Baking tips

You want to bake following your own recipe.	Use similar items in the baking tables as a guide.
This way you will be able to establish whether the sponge cake is baked through.	Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest part. If the cocktail stick comes out clean, the cake is ready.
The cake collapses.	Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.
The cake has risen in the middle but has sunk around the edge.	Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.
The cake goes too dark on top.	Place it lower in the oven, select a lower temperature and bake the cake for a little longer.

The cake is too dry.	When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic drink over it. Next time, select a temperature 10 degrees higher and reduce the baking time.
The bread or cake (e.g. cheesecake) looks good but is sticky on the inside (soggy with wet streaks).	Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Please follow the recipe and stick to the baking times.
The cake is unevenly browned.	Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using ⊟ top/bottom heating. Greaseproof paper that protrudes over the food can affect the air circulation. For this reason, always cut the greaseproof paper to fit the baking tray.
The bottom of a fruit cake is too light.	Place the cake one level lower the next time.
The fruit juice overflows.	Next time, use the deeper universal pan, if you have one.
Small baked products made out of yeast dough stick to one another when baking.	There should be a distance of approx. 2 cm around each item. This gives enough space for the item to expand nicely and turn brown on all sides.
You were baking on several levels. The items on the top baking tray are darker than that on the bottom baking tray.	Always use hot air ⊛ to bake on more than one level. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.
Condensation forms when you bake moist cakes.	Baking may result in the formation of water vapour, which escapes via the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a normal physical process.

Meat, poultry, fish

Notes regarding ovenware

You may use any heat-resistant ovenware. The universal pan is suitable for large roasts.

Glass ovenware is most suitable. The lid of the roasting dish should fit and close properly.

Add a little more liquid when using enamelled roasting dishes.

If stainless-steel roasting dishes are used, meat will not be so well browned and may be cooked a little less. Increase the cooking times.

Always place the ovenware in the centre of the wire rack.

Ovenware without lid = uncovered
Ovenware with lid = covered

Place hot glass ovenware on a dry mat. The glass could crack if placed on a cold or wet surface.

Tips for roasting

Add a little liquid if the meat is lean. Cover the base of the ovenware with approx. ½ cm of liquid. Add a lot of liquid for pot roasts. Cover the base of the ovenware with 1-2 cm of liquid.
The amount of liquid is dependent on the type of meat and the material the ovenware is made of. If you prepare meat in an enamelled roasting dish, a little more liquid is needed than in glass ovenware. Roasting dishes made of stainless steel are not ideal. The meat cooks slower and browns less. Use a higher temperature and/or a longer cooking time.

Tips for grilling

Always grill with the oven door closed.

Preheat the grill for approx. 3 minutes, before putting the food in.

Place the food to be grilled directly on the wire rack. If you are grilling a single piece, it is best to place it in the centre of the wire rack.
The universal pan should also be inserted at level 1. The meat juices are collected here and the oven is kept cleaner.

The pieces of food you are grilling should be of equal thickness. This will allow them to grill evenly and prevent them from drying out. Do not add salt to steaks until they have been grilled.

Turn the food after ⅔ of the stated time.

The grill element switches on and off continually. This is normal. The grill setting determines how frequently this will happen.

Meat

Turn pieces of meat halfway through the cooking time.

When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of meat juices.

After cooking, wrap sirloin in aluminium foil and leave it to rest for 10 minutes in the oven.

For roast pork with a rind, score the rind in a crossways pattern, then lay the roast in the dish with the rind at the bottom.

Meat	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Beef						
Pot-roasted beef	1.0 kg	Covered	2		210-230	100
	1.5 kg		2		200-220	120
	2.0 kg		2		190-210	140
Fillet of beef, medium	1.0 kg	Uncovered	2		210-230	60
	1.5 kg		2		200-220	80
Sirloin, medium	1.0 kg	Uncovered	1		220-240	60
Steaks, 3 cm thick, medium		Wire rack + universal pan	5+1		3	15
Veal						
Roast veal	1.0 kg	Uncovered	2		190-210	110
	1.5 kg		2		180-200	130
	2.0 kg		2		170-190	150
Knuckle of veal	1.5 kg	Uncovered	2		210-230	140
Pork						
Joint without rind (e.g. neck)	1.0 kg	Uncovered	1		190-210	120
	1.5 kg		1		180-200	150
	2.0 kg		1		170-190	170

Meat	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Joint with rind (e.g. shoulder)	1.0 kg	Uncovered	1		190-210	130
	1.5 kg		1		180-200	160
	2.0 kg		1		170-190	190
Pork fillet	500 g	Wire rack + universal pan	3+1		220-230	30
Pork joint, lean	1.0 kg	Uncovered			200-220	120
	1.5 kg		2		190-210	140
	2.0 kg				180-200	160
Smoke-cured pork on the bone	1.0 kg	Covered	2		200-220	70
Steaks, 2 cm thick		Wire rack + universal pan	5+1		3	20
Pork medallions, 3 cm thick		Wire rack + universal pan	5+1		3	10
Lamb						
Saddle of lamb on the bone	1.5 kg	Uncovered	2		190	60
Boned leg of lamb, medium	1.5 kg	Uncovered	1		150-170	120
Game						
Saddle of venison on the bone	1.5 kg	Uncovered	2		200-220	50
Boned leg of roe venison	1.5 kg	Covered	2		210-230	100
Roast game	1.5 kg	Covered	2		180-200	140
Joint of venison	1.5 kg	Covered	2		180-200	130
Rabbit	2 kg	Covered	2		220-240	60
Meat loaf	Made from 500 g meat	Uncovered	1		180-200	80
Sausages		Wire rack + universal pan	4+1		3	15

Poultry

The weights indicated in the table refer to oven-ready poultry (without stuffing).

If you are grilling directly on the wire rack, you should also insert the universal pan at level 1. The meat juices are collected here and the oven is kept clean.

When cooking duck or goose, pierce the skin on the underside of the wings to allow the fat to escape.

Place whole poultry on the lower wire rack breast-side down. Turn after ⅔ of the time.

Turn roasts, such as rolled turkey joint or turkey breast, halfway through the cooking time.
Turn poultry portions after ⅔ of the time.

Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice.

Poultry	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Chicken, whole	1.2 kg	Wire rack	2		230-250	60-70
Poulard, whole	1.6 kg	Wire rack	2		200-220	80-90
Chicken, half	per 500 g	Wire rack	2		220-240	40-50
Chicken portions	per 150 g	Wire rack	3		210-230	30-40
Chicken portions	per 300 g	Wire rack	3		220-240	35-45
Chicken breast	per 200 g	Wire rack	2		3	30-40
Duck, whole	2.0 kg	Wire rack	2		190-210	100-110
Duck breast	per 300 g	Wire rack	3		240-260	30-40
Goose, whole	3.5 - 4 kg	Wire rack	2		170-190	120-140
Goose legs	per 400 g	Wire rack	3		220-240	50-60
Small turkey, whole	3.0 kg	Wire rack	2		180-200	80-100
Rolled turkey joint	1.5 kg	Uncovered	1		190-210	110-130
Turkey breast	1.0 kg	Covered	2		180-200	80-90
Turkey thigh	1.0 kg	Wire rack	2		180-200	90-100

Fish

If you are grilling directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is collected here and the oven is kept cleaner.

Turn the pieces of fish after ⅔ of the grilling time.

There is no need to turn a whole fish. Place the whole fish in the oven in its swimming position with its dorsal fin facing upwards. Placing a scored potato or a small oven-proof container in the stomach cavity of the fish will provide stability.

For fish fillets, add a few tablespoons of liquid to steam.

Fish	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Fish, whole	per 300 g (approx.)	Wire rack	2		2	20-25
	1.0 kg	Wire rack	2		210-230	45-55
	1.5 kg	Wire rack	2		180-200	60-70
	2.0 kg	Covered	2		180-200	70-80
Fish steak, 3 cm thick		Wire rack	3		2	20-25
Fish fillet		Covered	2		210-230	20-30

Tips for roasting and grilling

The table does not contain information for the weight of the joint.	Select the next lowest weight from the instructions and extend the time.
How to tell when the roast is ready.	Use a meat thermometer (available from specialist shops) or carry out a “spoon test”. Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast is too dark and the crackling is partly burnt.	Check the shelf position and temperature.

The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good but the juices are too clear and watery.	Next time, use a larger roasting dish and use less liquid.
Steam rises from the roast when basted.	This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet. It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units.

Bakes, gratins, toast

If you are grilling directly on the wire rack, the universal pan should also be inserted at level 1. The oven is kept cleaner.

Always place the ovenware on the wire rack.

The cooking information for a bake depends on the size of the dish and the height of the bake. The figures in the table are only reference values.

Bakes	Accessories and ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Bake, sweet	Ovenproof dish	2		180-200	50-60
Soufflé	Ovenproof dish	2		170-190	35-45
	Ramekins	2		190-210	25-30
Pasta bake	Ovenproof dish	2		200-220	40-50
Lasagne	Ovenproof dish	2		180-200	40-50
Potato gratin, raw ingredients, max. 4 cm deep	1 ovenproof dish	2		160-180	60-80
	2 ovenproof dishes	1+3		150-170	60-80
Toast with topping, 12 slices	Wire rack	4		3	5-8

Preprepared products

Observe the instructions on the packaging.

If you line the accessories with greaseproof paper, please make sure that the paper is suitable for these temperatures. Make sure the paper is a suitable size for the ovenware.

The cooking result is heavily dependent on the quality of the food. Browning and unevenness can sometimes be seen on the raw product.

Meal	Accessories	Level	Type of heating	Temperature in °C, grill setting	Baking time in minutes
Pizza, frozen					
Pizza with thin base	Universal pan	2		190-210	15-25
	Universal pan + wire rack	3+1		180-200	20-30
Pizza with deep-pan base	Universal pan	2		180-200	20-30
	Universal pan + wire rack	3+1		170-190	25-35
Pizza baguette	Universal pan	3		180-200	20-30
Mini pizza	Universal pan	3		190-210	10-20
Pizza, refrigerated, preheating	Universal pan	3		190-210	10-15
Potato products, frozen					
Chips	Universal pan	3		190-210	20-30
	Universal pan + baking tray	3+1		180-200	30-40
Croquettes	Universal pan	3		200-220	20-25
Rösti, stuffed potato pockets	Universal pan	3		210-230	15-25

Meal	Accessories	Level	Type of heating	Temperature in °C, grill setting	Baking time in minutes
Baked items, frozen					
Bread rolls, baguette	Universal pan	3		170-190	10-20
Pretzels (dough)	Universal pan	3		210-230	15-25
Baked items, prebaked					
Part-cooked rolls or part-cooked baguette	Universal pan	3		190-210	10-20
	Universal pan + wire rack	3+1		160-180	20-25
Processed portions, frozen					
Fish fingers	Universal pan	2		220-240	10-20
Chicken goujons, nuggets	Universal pan	3		200-220	15-25
Strudel, frozen	Universal pan	3		200-220	35-40

Special dishes

Your appliance can be set to temperatures between 50 and 270 °C. 50 °C is equally useful for producing creamy yoghurt as it is for light yeast dough.

Yoghurt

Bring the milk (3.5 % fat) to the boil, then allow to cool to 50 °C. Stir in 150 g of yoghurt. Pour into cups or small screw-lid jars, then cover and place them on the wire rack. Preheat for 5 minutes to 50 °C, then prepare as indicated.

Proving yeast dough

Prepare the yeast dough as per usual. Place it in a heat-resistant ceramic dish and cover. Preheat the cooking compartment for 5 minutes. Switch off the appliance and leave the dough to prove in the cooking compartment.

Dish	Ovenware	Level	Type of heating	Temperature in °C	Cooking time
Yoghurt	Place the cups or screw-lid jars on the wire rack	1		50	6-8 hrs
Proving dough	Heat-resistant dish	Place on the cooking compartment floor		Preheat to 50 °C, switch off the appliance, place the yeast dough in the cooking compartment	5 mins 20-30 mins

Defrosting

Take frozen food out of its packaging and place in a suitable dish on the wire rack.

Please observe the instructions on the packaging.

The defrosting time will depend on the type and quantity of the food.

Place poultry on a plate with the breast side facing down.

Frozen food	Acces-sories	Level	Type of heating	Temperature in °C
e.g. cream cakes, buttercream cakes, gateaux with chocolate or sugar icing, fruit, chicken, sausage and meat, bread and bread rolls, cakes and other baked items	Wire rack	1		The temperature selector remains switched off

Drying

Use unblemished fruit and vegetables only and wash it thoroughly.

Drain off the excess water, then dry it.

Slide the universal pan in at shelf position 3, wire rack at shelf position 1.
Line the universal pan and the wire rack with greaseproof or parchment paper.

Turn very juicy fruit or vegetables several times.
Remove fruit and vegetables from the paper as soon as they have dried.

Meal	Level	Type of heating	Temperature in °C	Cooking time, hours
600 g of apple rings	1+3		80	approx. 5
800 g of pear slices	1+3		80	approx. 8
1.5 kgs of damsons or plums	1+3		80	approx. 8-10
200 g of herbs, washed	1+3		80	approx. 1½

Preserving

Preparation

The jars and rubber seals must be clean and intact. If possible, use jars of the same size. The information in the table is for round, one-litre jars.
Caution. Do not use jars that are larger or taller than this. The lids could crack.

Only use fruit and vegetables in good condition. Wash them thoroughly.

Place the fruit or vegetables in the jars. Wipe the top of the jars again if necessary. They must be clean. Place a damp seal and a lid on each jar. Seal the jars with the clips.

Place no more than six jars in the cooking compartment.

The times given in the tables are a guide only. The time will depend on the room temperature, number of jars, and the quantity and temperature of the contents. Before you switch off the appliance or change the cooking mode, make sure that the contents of the jars are bubbling as they should.

Setting procedure

1. Insert the universal pan at level 2. Arrange the jars on it so that they do not touch each other.
2. Pour ½ litre of hot water (approx. 80 °C) into the universal pan.
3. Close the oven door.
4. Set the function selector to ⊟ bottom heating.
5. Set the temperature selector to between 170 and 180 °C.

Preserving fruit

After approximately 40 to 50 minutes, small bubbles begin to form at short intervals. Switch off the oven.

After 25 to 35 minutes of residual heat, remove the preserving jars from the cooking compartment. If they are allowed to cool for longer in the cooking compartment, germs could multiply, promoting acidification of the preserved fruit. Switch off the oven.

Fruit in one-litre jars	When it starts to bubble	Residual heat
Apples, redcurrants, strawberries	switch off	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	switch off	approx. 30 minutes
Apple purée, pears, plums	switch off	approx. 35 minutes

Preserving vegetables

Once small bubbles begin to form in the jars, reduce the temperature to approximately 120 to 140 °C for 35 to 70 minutes, depending on the type of vegetable. Then switch off the oven and use the residual heat.

Vegetables with cold water in one-litre jars	When it starts to bubble	Residual heat
Gherkins	-	approx. 35 minutes
Beetroot	approx. 35 minutes	approx. 30 minutes
Brussels sprouts	approx. 45 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 60 minutes	approx. 30 minutes
Peas	approx. 70 minutes	approx. 30 minutes

Taking out the jars

Do not place the hot jars on a cold or wet surface. They could suddenly burst.

Acrylamide in foodstuffs

Which foods are affected?

Acrylamide is mainly produced in grain and potato products heated at high temperatures, such as potato crisps, chips, toast, rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

	Tips for keeping acrylamide to a minimum when preparing food
General	Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking	Maximum 200 ºC with top/bottom heating, maximum 180 ºC with 3D hot air or hot air.
Biscuits	Maximum 190 ºC with top/bottom heating, maximum 170 ºC with 3D hot air or hot air. Egg or egg yolk reduces the production of acrylamide.
Oven chips	Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that they do not dry out.

Test dishes

These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.

In accordance with EN/IEC 60350.

Baking

When baking on 2 levels at once, always insert the universal pan above the baking tray.
When baking on 3 levels at once, always insert the universal pan in the centre of the oven.

Apple pie on 2 levels:
Place dark springform cake tins on top of one another.
Apple pie on 1 level:
Place dark springform cake tins in a diagonal line on the same level.

Springform cake tins made from tin plate:
Bake on 1 level with top/bottom heating. Place the springform cake tins on the universal pan instead of the wire rack.

Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Viennese whirls	Baking tray	3		160-180	20-30
	Baking tray	3		160-180	20-30
	Universal pan + baking tray	3+1		150-170	30-40
	Universal pan + 2 baking trays	1+3+5		140-160	40-50
Small cakes Preheat	Baking tray	3		160-180	20-30
	Universal pan + baking tray	3+1		150-170	30-40
	Universal pan + 2 baking trays	1+3+5		140-160	35-45

Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Small cakes	Baking tray	3		160-180	20-30
Water sponge cake Preheat	Springform cake tin on the wire rack	2		170-190	30-40
Water sponge cake	Springform cake tin on the wire rack	2		160-180	30-40
Yeast cakes on a baking tray	Universal pan	3		160-180	40-50
	Universal pan	3		160-180	40-50
	Universal pan + baking tray	3+1		150-170	50-60
Apple pie	Wire rack + 2 springform cake tins, dia. 20 cm	1		190-210	70-80
	2 wire racks + 2 springform cake tins, Ø 20 cm	1+3		190-210	65-75

Grilling

If placing food directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is collected here, keeping the oven cleaner.

Dish	Accessories and cookware	Level	Type of heating	Grill setting	Cooking time in minutes
Toast Preheat grill for 10 minutes	Wire rack	5		3	½-2
Beefburger, x 12* Do not preheat	Wire rack + Universal pan	4+1		3	25-30

* Turn after $^2/_3$ of the time.

Notes